

## Matcha and black bean chocolate truffles

### Ingredients

- 15 ounce can unsalted, canned black beans, rinsed and drained
- 12 Medjool dates, soaked in hot water until soft
- 2 tablespoons refined coconut oil, melted
- 1 teaspoon Matcha powder
- 6 tablespoons, plus 2 teaspoons cocoa powder
- 1 tsp vanilla extract
- 1 teaspoon coconut sugar
- Pinch of salt

### Coatings:

- 6 ounces dark chocolate for dipping
- ½ cup pistachios
- 1 tablespoon Matcha powder

### Directions

- Combine beans, dates, oil, matcha, cocoa powder, vanilla, sugar and salt in a food processor, blend well.
- Refrigerate mixture for 15 minutes.
- Take 1 tablespoon of mixture and roll into a ball. Repeat until all of mixture is used up.
- Refrigerate for at least 10 minutes, preferably 8 hours.
- Melt the dark chocolate in a saucepan or microwave.
- Dip truffles in chocolate, or roll in pistachios or matcha, if desired.



### Nutritional information

Servings: 20

Cost: \$11.35 / \$0.57 each

Calories: 127 per serving